

DINNERLY



Baked Feta Pasta with Blistered Tomatoes and Baby Spinach



35 minutes



2 Servings

Here's our Dinnerly take on the baked feta pasta trend that's been lighting up social media. Simply bake cherry tomatoes, onion, garlic and feta, then mash into a delicious chunky sauce and toss with spaghetti. Genius!

WHAT WE SEND

- 1 red onion
- parsley
- 250g cherry tomatoes
- 100g feta ⁷
- 10g Italian seasoning ¹⁷
- 250g spaghetti ¹
- 100g baby spinach leaves

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 2 tbs olive oil
- 1 tbs balsamic or red wine vinegar ¹⁷

TOOLS

- medium saucepan
- 1L (4 cup) baking dish

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 710kcal, Fat 32.5g, Carbs 75.5g, Proteins 23.4g



1. Prep ingredients

Preheat the oven to 220C. Bring a medium saucepan of salted water to the boil for the spaghetti. Cut the **onion** into thin wedges. Coarsely chop the **parsley** leaves and finely chop the stems.



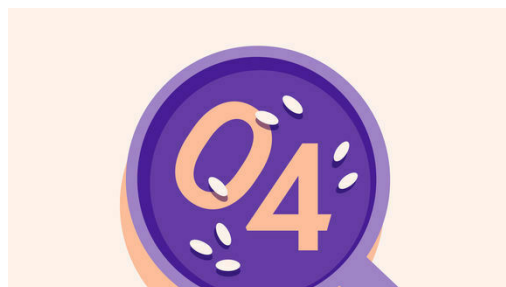
2. Bake feta and veggies

Put the piece of **feta** in the centre of a 1L (4 cup) baking dish, then add the **tomatoes**, **onion**, **half the parsley** and **2 unpeeled garlic cloves**. Drizzle with **1½ tbs olive oil**, scatter over the **Italian seasoning** and season with **salt and pepper**. Toss the veggies to combine and turn the feta to coat. Bake for 20-25 mins until the onion is soft.



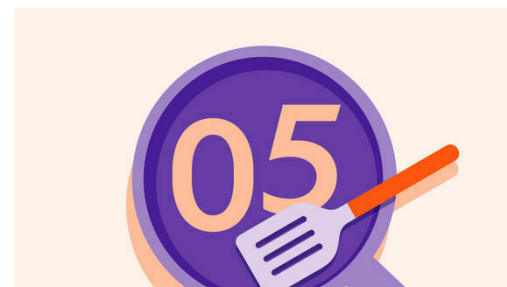
3. Cook spaghetti

Meanwhile, cook **three-quarters of the spaghetti*** in the pan of boiling water for 12 mins or until al dente. Reserve **80ml (⅓ cup) cooking water**, then drain the spaghetti.



4. Make sauce

Squeeze the **garlic** flesh from the skins, then mash with a fork. Add the garlic and **reserved cooking water** to the roasted veggies and feta. Mash with a fork until well combined (the feta will be a little grainy). Add the **spaghetti** and toss to coat. Taste, then season with **salt and pepper**.



5. Serve up

Put **2 tsp olive oil** and **1 tbs balsamic vinegar** in a large bowl, season with **salt and pepper** and whisk to combine. Add the **spinach** and toss to coat. Divide the **baked feta spaghetti** among bowls and scatter over the **remaining parsley**. Serve with the **dressed spinach** and enjoy!



6. Make it yours

If you like a kick of heat, add a pinch of chilli flakes to the sauce, or scatter over to serve if it's just for you.